

**Amendments to the Claims**

The following listing of claims replaces all prior claim versions and listings for this application:

Claims 1-9 (cancelled)

Claim 10 (new)      Food composition having a coating for obtaining a roasted appearance after cooking wherein said coating comprising at least one of a source of pigments or colorants; and a source of proteins.

Claim 11 (new)      A food composition according to Claim 10 wherein the water content of the coating is similar to that of the product coated.

Claim 12 (new)      A food composition according to Claim 10 wherein said pigments or colorants represent from about 5% to about 20% of the weight of the coating.

Claim 13 (new)      A food composition according to Claim 10 wherein said pigment or colorant is at least one of a caramelized sugar, a powdered blood, a frozen blood, mineral oxides, and a combination thereof.

Claim 14 (new)      A food composition according to Claim 10 wherein said proteins represent from about 5% to about 20% of the weight of the coating.

Claim 15 (new)      A food composition according to Claim 10 wherein said proteins are selected from at least one of a plasma, a gluten, a blood source, and a combination thereof.

Claim 16 (new)      A food composition according to Claim 10 wherein said coating further comprises at least one of a thickener, a binder, an additive, flour, water and a combination thereof.

Claim 17 (new)      A food composition according to Claim 10 wherein the viscosity of said coating is similar to that of the product coated.

Claim 18 (new)      A food composition according to Claim 10 wherein the product coated consists of a mixture of a meat, a meat by-product, a fish, a fish by-product, a poultry, a poultry by-product, a pork, a pork by-product, a cereal and water and a combination thereof.

Claim 19 (new)      A food composition according to Claim 10 wherein said food composition is a pet food.

Claim 20 (new)      A food composition according to Claim 10 wherein said food composition is an emulsion.

Claim 21 (new)      A food composition according to Claim 20 wherein said emulsion comprises a mixture of a meat, a cereal, a plant texturing protein, an animal texturing protein, water, vitamins, salt, flavoring, a colorant, and a combination thereof.

Claim 22 (new)      A food composition according to Claim 10 wherein said coating comprises a mixture of a caramelized sugar, a starch, a guar, a carboxymethyl-cellulose, a flour, water, a plasma, a powdered blood, sodium alginate, a salt, a sugar, an ascorbic acid, a gluten, an iron oxide and a combination thereof.

Claim 23 (new)      A food composition according to Claim 10 wherein said coating after cooking creates a non-homogenous, irregular, random roasted appearance to said food composition.

Claim 24 (new)      A food composition according to Claim 10 wherein said cooking is performed by at least one of a hot air system, a steam system, a combined hot air and steam system, a microwave system.

Claim 25 (new)      A process for preparing an animal food composition having a roasted appearance after cooking, comprising the steps of:

coating said food composition;  
cooking said food composition;  
cooling said food composition; and  
packaging said food composition.

Claim 26 (new)      A process according to Claim 25 wherein said food composition comprises an emulsion and a non-homogenous coating.

Claim 27 (new)      A process according to Claim 26 wherein said coating comprises a pigment or colorant and a source of proteins.

Claim 28 (new)      A process according to Claim 27 wherein said pigment represents from about 5% to about 20% of the weight of said coating.

Claim 29 (new)      A process according to Claim 27 wherein said source of proteins represent from about 5% to about 20% of the weight of said coating.

Claim 30 (new)      A process according to Claim 26 wherein said emulsion comprises a mixture of a meat, a meat by-product, a fish, a fish by-product, a poultry, poultry by products, a pork, pork by-products, a plant texturing protein, an animal texturing protein, vitamins, salt, flavoring, a colorant, a cereal, water and a combination thereof.

Claim 31 (new)      A process according to Claim 25 wherein said step of cooking further comprises the step of cooking said food composition in at least one of a hot air system, a steam system, a combined hot air and steam system, a microwave system.

Claim 32 (new)      A process according to Claim 26 wherein said step of cooking further comprises the step of cooking said food composition in an extruder.

Claim 33 (new)      A process according to Claim 32 wherein said step of cooking said food composition in an extruder, wherein said extruder includes a first inlet having a first diameter and a second inlet having a second diameter, said first diameter is greater than said second diameter, and said second inlet is concentrically located inside said first inlet.

Claim 34 (new)      A process according to Claim 33 wherein said coating flows inside said first inlet and said emulsion flows inside said second inlet.

Claim 35 (new)      A process according to Claim 27 wherein said step of cooking further comprises the step of cooking said food composition until the proteins of said coating coagulate.

Claim 36 (new)      A process according to Claim 27 further comprising the step of varying the cooking time, temperature, and ratio of protein and colorants to produce an appearance of non-homogeneous, roasted surface.

Claim 37 (new)      A process according to Claim 26 wherein said coating comprises a mixture of a caramelized sugar, a starch, a guar, a carboxymethyl-cellulose, a flour, water, a plasma, a powdered blood, sodium alginate, a salt, a sugar, an ascorbic acid, a gluten, an iron oxide and a combination thereof.